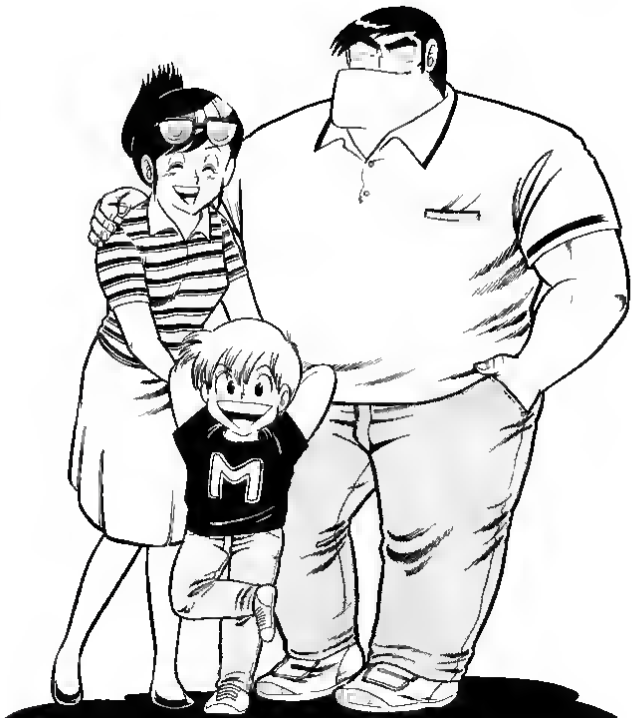
モーニングKC

クッキングパパ 2

うえやま とち

COOKING PAPA



Ueyama Tochi

COOKING PAPA 2 : Table of Contents

COFFEE LIQUEUR for Coffee Lovers - - - - - 3

Snow-Watching HOTPOT for Cold Winters - - - - 17

ROAST CHICKEN to Your Heart's Content - - - - 33

Try to Make your Own NEW YEAR'S SOBA - - - - 49

Secretly Popular, Delicious HAYASHI RICE - - - - 69

Toasty EGG CUSTARD on a Cold Night - - - - 75

Extra: One Point Cooking - - - - 89

Bite-Sized VALENTINES CHOCOLATE Variety - - - - 91

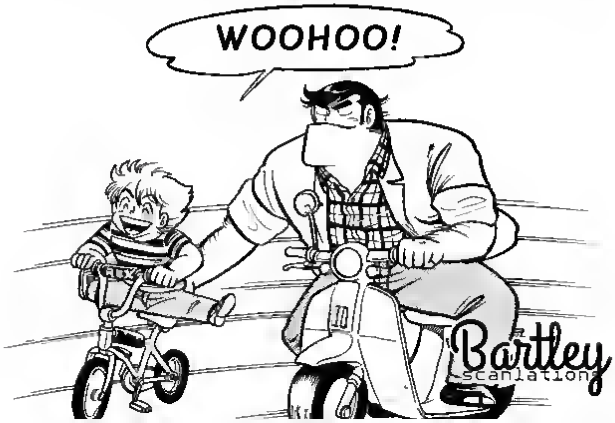
PORK SOUP that Really Hits the Spot after Drinking - - - - 107

Today's Challenge: NIGIRI SUSHI! - - - - 123

Authentic Italian SPAGHETTI: "Dammi di piu" - - - - 133

The First Spring Storm! Nutrient-Rich KOI-KOKU - - - - 149

The RICE OMELETTE of Our Youth - - - - 165



COOK.13

COFFEE LIQUEUR FOR COFFEE LOVERS

Bartley scanlation

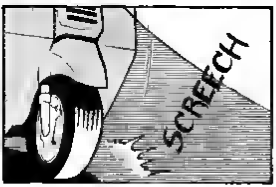
Cleaner: Choochoo

VRoom

BUZZ

I'M HOME MAKOTO!

HMM?


SCREECH

OOO, SO COLD!

AH, HELLO.
WELCOME BACK DADDY!
AH, IT'S THE IN-LAWS...
SORRY FOR BARGING IN ON Y'ALL.
THEY GAVE ME A PRESENT!
I JUST HAD TO SEE MY DARLING GRAND-SON!
HAHAHA!
SO SORRY FOR JUST POPPING IN.
NO, NO.

YEAH.
SHE'S BEEN BUSY AT WORK...
OH?
UM, YES.
IS NIJIKO STILL AT WORK?
SHE'S BEEN COMING HOME PRETTY LATE RECENTLY.
I'M SURE SHE'LL BE HOME SOON.
BUT...
PLEASE SIT.
IT'S NO PROBLEM.
OH, DON'T MIND THAT. I CAN WHIP SOMETHIN' UP.
OH REALLY?
DON'T WORRY GRANDMA! DADDY MAKES TASTY FOOD.

...
THEY'RE OLDER...
BUT COULD I GET A CUP OF COFFEE?
ALCOHOL'S NO GOOD FOR ME ANYMORE...
NO THANKS.
WOULD YOU LIKE A BEER, SIR?
MMM.
TAK TAK TAK
YUM.
BLORP
BLORP
BLORP

AH, WELL...
HAS NIJIKO GOTTEN ANY BETTER WITH THINGS AROUND THE HOUSE?
BUBBLE BUBBLE
Bartley
AH!
CRASH!
CLATTER
SHUDDER
OH!
BOOM!
But if ya triad ta get har to cook or wash tha dishes it was a disaster.
BUBBLE
BUBBLE
First place in all the athletics meets, playin' in all the sports clubs
That gal's always been a lively ona.
THAT GAL, HONEST-LY...
IT'S NO TROUBLE.
COUGH
COUGH
SHE MUST BE QUITE THE HANDFUL FOR YA. SORRY 'BOUT THAT.

SIZZLE

PLEASE, DIG IN.
THANKS!

OH
I TOLD YA SO!
OH, LOOK AT THAT!

YUM YUM.
MMM.

You went light on the salt for us, didn't ya? He's got high blood pressure, so thanks.
Sorry 'bout that.
...
Where'd ya learn ta make food like this?
And the women were taught cooking and cleaning and child-rearing. Keeping house was their work.
In my time you just heard "Men stay out of the kitchen" and "A warrior never looks hungry," and were told to stay away and not watch the cooking.
I just don't get things in these modern times.

OH? IT'S ALREADY AFTER EIGHT.
NIJIKO SURE IS LATE, ISN'T SHE?
1985
THERE'S MOMMY!
CLATTER
CRASH!
TUMBLE
POW!
TRIP
AHH, I'M SLOSHED. I HAD TO GO OUT DRINKING WITH SOME CO-WORKERS...
HIC
WOBBLE WOBBLE
I'M HOME!
WHIRL
HEHE

EVEN IF YA SAY IT'S FOR WORK, WHAT KINDA LADY COMES HOME THREE SHEETS TO THE WIND?!
NIJIKO!
WHY YOU LITTLE!
OH! POPS! MOM! YOU'RE HERE? WHAT'S UP?
WHAAAT?
LET'S DRINK, POPS!
IT'S FINE! DON'T GET SO WORKED UP. IT'S NICE TO SEE YOU!
SHUSH! CAN'T YA SEE THIS HAPPENED 'CAUSE OF YOUR LAX DISCIPLINE?
DEAR, DON'T GET SO AGITATED! YOUR BLOOD PRESSURE!
I DON'T REMEMBER RAISING MY GIRL TO BE A DRUNKARD!

YAH. YOU LIKE COFFEE, RIGHT POPS?
CLATTER
CALM DOWN, POPS. THERE'S A DRINK I REALLY WANT YOU TO TRY.
HUH? FOR ME?
LOOK HERE! COFFEE LIQUEUR!
Bartley

THESE ARE ALL SORTS OF FRUIT LIQUEURS AND JAMS AND PICKLES THAT MY HUBBY HAS MADE. WE STORE THEM HERE.
OH? WHAT ARE ALL OF THESE?
COFFEE LIQUEUR?
FOR MY COFFEE-LOVING POPS, RIGHT?
Y-YEAH.
RIGHT?
BUT THIS ONE HE TAUGHT ME HOW TO DO, SO I MADE IT MYSELF.
DELICIOUS! THIS IS REALLY SOMETHIN'!
RIGHT?
WOW, IT REALLY SMELLS LIKE COFFEE.
GULP
GULP
SIP
GULP
SWISH
SWISH

Coffee Liqueur

Cooking

JUST WAIT 3 WEEKS!
SUPER-EASY FANCY LIQUEUR
PERFECT FOR COFFEE LOVERS

No problem.

Thanks.

① Buy your favorite coffee beans (roasted).

② Thoroughly wash a jar that can be sealed tightly, and dry out granulated sugar and coffee beans at the bottom.

Label it so you don't forget!

③ Gently pour over some vodka or other clear liquor (35% ABV), and that's it!

Place the jar in a cool, dark place and wait for three weeks.

※ The fridge is too cold.

④ After 3 weeks have passed, it should be a pale amber color. The liqueur should have acquired a good coffee flavor and aroma, so if you don't like bitter flavors you can remove the beans at this point.

You can use a coffee filter to remove the beans, and you can place the liqueur in a bottle and it will get more delicious as it sits.

You can drink it straight or on the rocks, but the aroma really comes out when it's mixed with hot water.

You can also make various cocktails with it.

Cocktail 1:
Pour the coffee liqueur and cola soda from somewhat high up, and you'll get something that looks like coffee beer

Cocktail 2

Float whipped cream on top and sprinkle it with cinnamon and it'll be popular with the ladies.

① Cut a lemon into 5 mm slices.

② Carefully peel off the skin, making sure not to squeeze out the juices.

③ Place the ingredients in the jar as shown to the left, and let sit for 3 weeks.

VODKA
ROCK SUGAR
LEMON
LIKE SO!

④ For storage, it is best to remove the fruit and filter it through cheesecloth after 2 or 3 months.

You can reuse this in fruit cake.

YOU CAN MAKE INFUSED LIQUEURS LIKE THIS WITH MANY OTHER FRUITS SUCH AS STRAWBERRIES APPLES PLUMS AND SUCH

AS AN EXTRA, HERE'S HOW TO MAKE A LEMON-FLAVORED LIQUEUR

I DIDN'T THINK YOU COULD DO ANYTHING RIGHT WITH FOOD...

HMM? YOU MADE THIS FOR ME?

But in our family, this is the best way for us to share our strengths.
Hehe
Yes.
Remember how you said "Men stay out of the kitchen," Sir?
In your era, this was the best way that men and women could share their strengths for their families.
If you put it that way...
Oh really? That's great!
And I can make rice and scrambled eggs all by myself!
This is quite good, indeed.
Maybe I could have a glass, too.
Why don't you take it with you, Dad?
Hahaha
Can I have another glass?
Nijikoi
Barley